

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
10 March 2005 (10.03.2005)

PCT

(10) International Publication Number
WO 2005/021702 A1

(51) International Patent Classification⁷: **C12G 3/12**

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(21) International Application Number:
PCT/IB2004/002754

(22) International Filing Date: 26 August 2004 (26.08.2004)

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(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
2003-307822 29 August 2003 (29.08.2003) JP

(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

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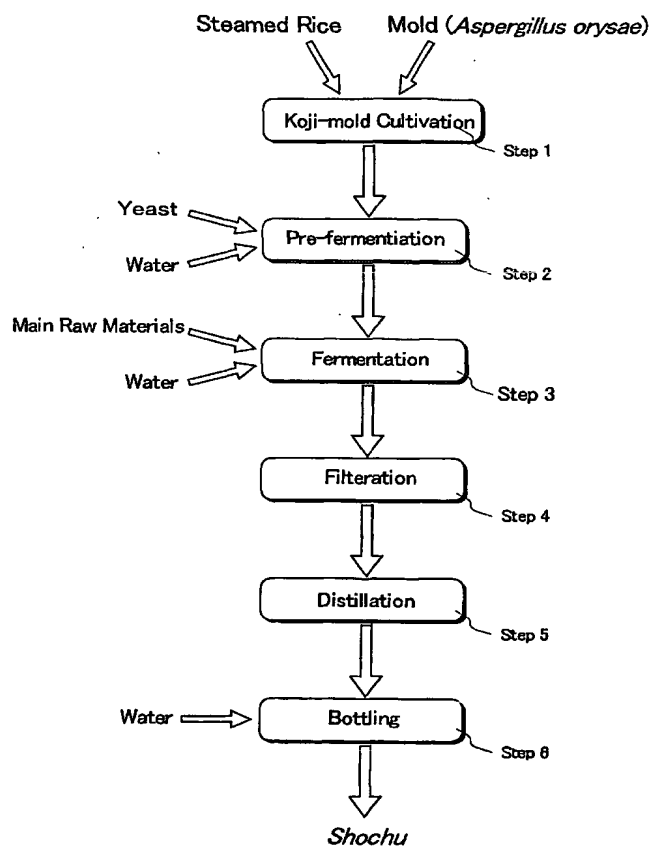
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(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH,

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[Continued on next page]

(54) Title: METHOD OF MANUFACTURING *SHOCHU*



(57) Abstract: This invention's method of manufacturing *shochu* consists of the following steps: (1) cultivating *koji* mold (*Aspergillus oryzae*) upon and into steamed rice, (2) making starter mash by fermenting a mixture of the *koji* mold, yeast seeds, and water, (3) making mash by fermenting a mixture of the starter mash, steamed vegetable(s), and water containing 300 mg/kg-1,000 mg/kg of hydrogen carbonate ions, (4) filtrating said mash in order to separate its solid and liquid parts, and (5) distilling said liquid. Milk can be used in the fermentation process.



GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report

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